ORDER # 71002812
Model WG30100

30" Gas Wall Oven Guide

JENN-AIR

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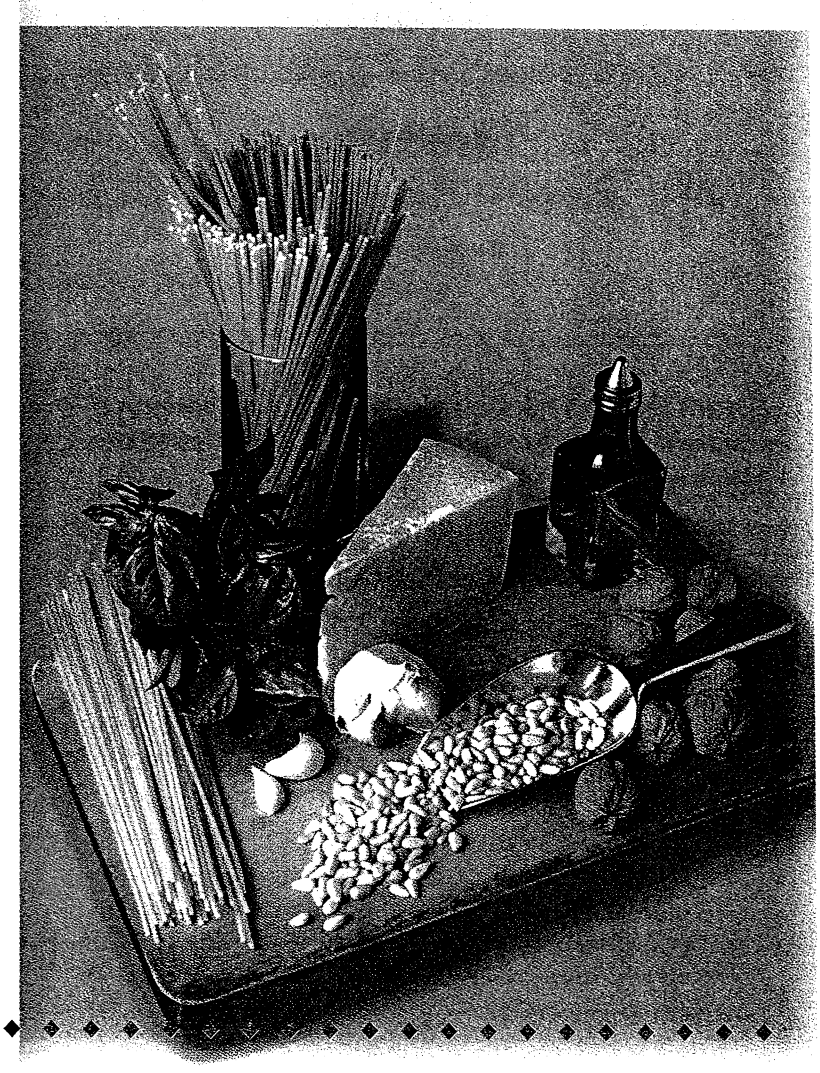


1 For Future Assistance

Congratulations on your choice of a Jenn-Air gas wall oven. Your complete satisfaction is very important to us.

Read this user's guide carefully. It is intended to help you operate and maintain your new wall oven.

In addition, you will find a booklet entitled ***"Cooking Made Simple."*** It contains information on selecting bakeware and provides baking, roasting and broiling tips.

Save time and money. Check the "Before You Call" section of this guide. It lists causes of minor operating problems that you can correct yourself.

However, should you need service, it is helpful to have the model and serial numbers available. This information can be found on the data plate located on the oven front frame.

These numbers are also on the Product Registration card that came with your appliance. Before sending in this card record these numbers along with the purchase date below.

Model Number

— — — — — — — — — —

Serial Number

— — — — — — — — — —

Date of Purchase

_____

IMPORTANT: Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.

If you have any questions, write us (include your model number and phone number) or call:

Consumer Information
403 West Fourth Street North
Newton, IA 50208
515-791-8911
(Mon. - Fri., 8 am-5 pm Central Time)
Internet: http://www.jennair.com

For service information, see back page.

NOTE: In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

⚠ *WARNING: If the information in this guide is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.*

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**
- **Extinguish any open flame.**

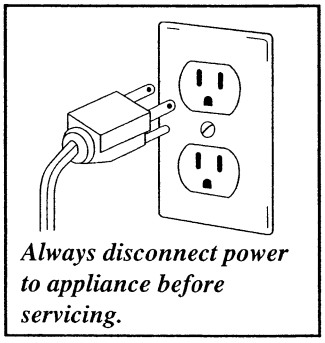
Installation and service must be performed by a qualified installer, service agency or the gas supplier.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury. Please retain this guide for future reference.

Installation and Repair

- ***Installer -- please leave this guide with the appliance.***
- Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.



Always disconnect power to appliance before servicing.

- **Appliances which require electrical power are equipped with a three-prong grounding plug** which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.

  The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

  If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

- *CAUTION:* Some cabinets and building materials are not designed to withstand the heat produced by the normal, safe operation of a cooking appliance. Discoloration or damage, such as delamination, may occur. Therefore, care should be given to the location of this appliance.
- To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All of the servicing should be referred to a qualified installer or servicer.

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

In Case of Fire

- Turn off appliance to avoid spreading the flame.
- Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.
- If fire is in the oven or broiler pan, smother by closing oven door.

Child Safety

- Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.
- *CAUTION:* Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.

About Your Appliance

- To prevent potential hazard to the user and damage to the appliance, do not use appliance as a space heater to heat or warm a room. Also, do not use the oven as a storage area for food or cooking utensils.
- Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.
- Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the oven and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

Important Safety Instructions

- *CAUTION:* Do not use an appliance as a step to cabinets above. Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance, breakage of door, and serious injuries.
- Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Cooking Safety

- Never heat an unopened container in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes should never be used as potholders because they can trail across hot burners and ignite or get caught on appliance parts.
- Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on the hood or filter. When flaming foods under the hood turn the fan off as the fan may spread the flame.
- Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.
- Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder. Always turn the oven off at the end of cooking.
- Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
- **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

Utensil Safety

- Follow the manufacturer's directions when using oven cooking bags.
- Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for oven usage without breaking due to the sudden change in temperature.
- This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning. Clean with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- Clean only parts listed in this booklet.

Self-Clean Oven

- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven.
- Before self-cleaning the oven, remove broiler pan, oven racks and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare ups. *CAUTION:* Do not leave food or cooking utensils, etc. in the oven during the self-clean cycle.

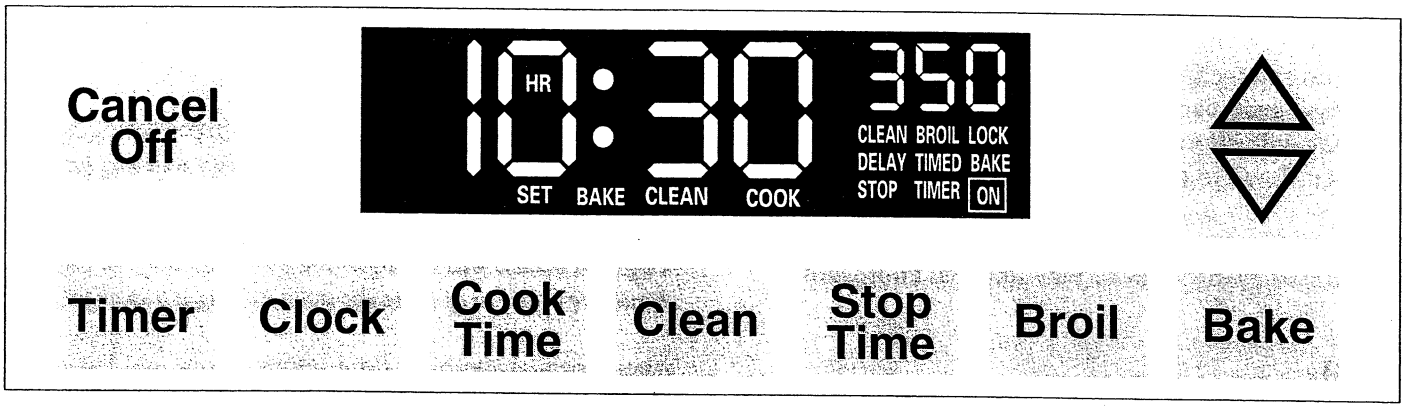
Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substance, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors by opening the windows and/or door in the room where the appliance is located.

SAVE THESE INSTRUCTIONS

The control panel is designed for ease in programming. The display window shows time of day, timer and oven functions. Indicator words flash to prompt your next programming steps.



Cancel/Off

Press this pad to cancel all programming except the clock and timer.

▲ and ▼ Pads

Press or press and hold these pads to enter the desired time or temperature or to select Hi or Lo broil.

Timer

1. Press **Timer** pad. The indicator words SET TIMER will flash in the display.
2. Set desired time using the ▲ and ▼ pads.

Press or press and hold either pad to change the time by 1 minute, 5 minutes or 10 minutes.

The **Timer** can be set from 1 minute (0 HR:01) up to 9 hours and 50 minutes (9 HR:50).

A timing operation will start automatically. A colon flashing in the display indicates a timing operation. One long continuous beep signals the end of the timing operation. The time of day will automatically reappear in the display. ***The Timer does not control the oven.***

To cancel: Press and hold **Timer** pad. Time of day will reappear after a slight delay.

Clock

1. Press **Clock** pad. The indicator words SET TIME will flash in the display.
2. Set desired time using the ▲ and ▼ pads. (After a four second delay the clock will advance.)

To change the time by one minute, press either pad ***once***. To change the time in increments of 10 minutes, ***press and hold*** either pad.

When power is first supplied to the oven or if there has been a power failure, the display will flash.

Press **Clock** pad to recall time of day when another function is displayed.

Clock time cannot be changed when oven is set for a timed bake or self-clean operation. Cancel operation to set the clock.

Cook Time/Stop Time

Use to program the oven to start and stop automatically.

1. Press **Cook Time** pad. Enter desired cooking time with the ▲ or ▼ pad.
2. To delay the start of cooking: Press **Stop Time** pad. Enter time you wish the oven to turn off with the ▲ or ▼ pad.
3. Press **Bake** pad. Enter oven temperature with the ▲ or ▼ pad.

The oven will automatically turn on and off at the preset times. See pages 7 and 8 for additional information.

5 Oven Operation

Clean

Use to set self-cleaning process.

1. Close and lock oven door.
2. Press **Clean** pad.
3. Oven will automatically clean for 3 hours. Or press the ▲ or ▼ pad to select 2 to 4 hours.

"door" will appear in display until the door is properly locked. See pages 9 and 10 for additional information.

Broil

Use for top browning or oven broiling.

1. Press **Broil** pad.
2. Press ▲ or ▼ pad to select Hi broil or Lo broil.

See page 7 for additional information.

Bake

Use for baking or roasting.

1. Press **Bake** pad.
2. Press the ▲ or ▼ pad to set oven temperature.

Continue reading for additional information.

Notes . . .

- A beep sounds each time a pad is pressed.
- The oven will automatically turn off if it is left on for 12 hours.
- If a fault code (example: F 2) is displayed and beeps sound, press **Cancel/Off** pad. If fault code continues, see page 14.

Baking & Roasting

Every oven has its own characteristics. You may find that the cooking times and temperatures vary slightly from your old oven. This is normal.

Your Jenn-Air wall oven is equipped with pilotless ignition. With this type of ignition system, the ***oven will not operate during a power failure.***

A lighted match will not light the oven burner. No attempt should be made to operate the oven during a power failure.

When opening the oven door, allow steam and hot air to escape before reaching into the oven to check, add or remove food.

Setting the Controls for Baking and Roasting

1. Press the **Bake** pad.
   - The indicator words 000° and BAKE will flash in the display.
2. Press the ▲ or ▼ pad. Then press either pad until the desired oven temperature is displayed.
   - 350° will appear in the display when either pad is pressed once.
   - The oven temperature can be set from 170° to 550°.
   - The ON indicator word and 75° or the actual oven temperature, whichever is higher, will appear in the display.
   - The temperature in the display will increase in 5° increments until the oven reaches the preset temperature.
   - Allow 10 to 15 minutes for the oven to preheat. A single beep will sound when the oven is preheated.
3. Place the food in the center of the oven allowing a minimum of 1 to 2-inches between the pan and the oven walls.
4. Check food for doneness at the minimum cooking time. Cook longer if needed.
5. At the end of cooking, turn the oven off by pressing the **Cancel/Off** pad. Remove food from the oven.

Notes . . .

- Do not move the door lock lever to the right during a cooking operation. If the door is locked, the cooking operation will be cancelled. If the oven is hot enough to engage the internal lock, the oven door will not open. If this occurs, allow the oven to cool up to one hour, then unlock and open the door.
- If you press the **Bake** pad and do not set an oven temperature within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.
- To recall the preset temperature during preheat, press the **Bake** pad.
- To change the oven temperature during cooking, press the ▲ or ▼ pad until the desired temperature is displayed.
- The oven features an automatic shut-off. If the oven is left on for 12 hours it will automatically turn off.
- For additional baking and roasting tips, refer to ***"Cooking Made Simple"*** booklet.

Oven Vent

The oven vent is located above the control panel. When the oven is in use, this area may feel warm or hot to the touch. To prevent baking problems, do not block the vent opening.

Oven Fan

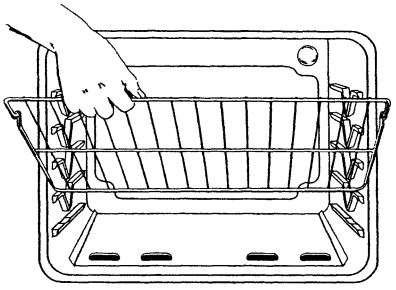
A cooling fan will automatically turn on during a cooking or a cleaning operation. The fan will automatically turn off when the oven has cooled.

Oven Light

Push the rocker switch on the control panel to turn the oven light on or off.

Oven Racks

Your wall oven has two oven racks. The oven racks are designed with safety lock-stop positions to keep the racks from accidently coming completely out of the oven when pulling them out to add or remove food.

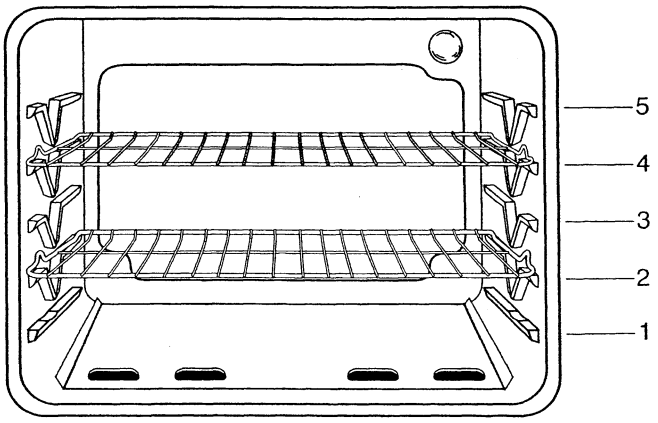


To remove, pull forward to the "stop" position; lift up on the front of the rack and pull out.

CAUTION: Do not attempt to change the rack position when the oven is hot.

Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

Rack Position Chart	
RACK 5 (highest position)	For some two-rack cooking. Use the upper rack position for side dishes when roasting a turkey on the lower rack.
RACK 4	Used for most two-rack baking.
RACK 3	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
RACK 2	Used for roasting small cuts of meat, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
RACK 1	Used for roasting large cuts of meat, pies, souffles or for some two-rack baking.



Broiling

For best results use a pan designed for broiling. For additional broiling tips refer to *"Cooking Made Simple"* booklet.

Setting the Controls for Broiling

1. Press the **Broil** pad.
   - ♦ The indicator words 000° and BROIL will flash in the display.
2. Press the ▲ pad to select **Hi** for normal broiling or press the ▼ pad to select **Lo** for low temperature broiling.
3. Close door and cook food according to the broiling chart. (See below.) Turn meat once about half way through cooking. Check for doneness by cutting a slit in the meat near the center for desired color.
4. At the end of cooking, remove the broiler pan and press the **Cancel/Off** pad to cancel the broil operation.

Use **Hi Broil** for most broil operations. Select **Lo Broil** when broiling longer cooking foods such as poultry. The lower temperature allows food to cook to the well done stage without excessive browning. Cooking time will increase if **Lo Broil** is selected.

Broiling Chart

Food/ Thickness	Rack Position*	Doneness	Total Broil (minutes)
Beef Patties -3/4"	#4	well	15-20
Beef Steaks - 1"	#4	medium	15-20
	#4	well	20-25
Chicken Pieces	#3	well	Lo Broil 30-45
Fish - 1/2"	#4	flaky	8-12
1"	#4	flaky	12-15
Ham Slice - 1/2" (precooked)	#4	heated	8-12
Pork Chops - 1"	#4	well	20-25

*The bottom rack position is position #1.

Clock Controlled Baking and Roasting

The Clock Controlled Oven Cooking feature is used to turn the oven off at a preset time of day or delay the start and then turn off the oven. The clock must be functioning and set at the correct time of day for this feature to operate correctly.

The feature can be used with either oven cooking or self-cleaning. See page 10 for instructions on delaying the start of a clean cycle.

Setting The Controls

To Start Immediately and Turn Off Automatically:

1. Place food in the oven.
2. Press the **Cook Time** pad.
   - ♦ The indicator words SET COOK TIME will flash in the display.
3. Press the ▲ or ▼ pad to enter the cooking time.
4. Press the **Bake** pad.
   - ♦ The indicator words 000° and BAKE will flash in the display. (If this step is not done in 7 seconds after entering the cooking time, the control will beep.)
5. Press the ▲ or ▼ pad to enter the oven temperature.

The oven will immediately turn on. The words TIMED BAKE ON will appear in the display and the display will begin counting down the cooking time.

At the end of the preset cooking time, the oven will automatically turn off and END will appear in the display. Continuous beeps will remind you to remove the food from the oven.

Press the **Cancel/Off** pad to cancel the beeps. The current time of day will reappear in the display when the **Cancel/Off** pad is pressed.

Example For Immediate Start

Food is to cook for one hour and thirty minutes (1:30) at 375° F.

1. Press the **Cook Time** pad.
2. Press the ▲ pad until 1:30 (one hour and thirty minutes) is displayed.
3. Press the **Bake** pad.
4. Press the ▲ pad until 375° is displayed.

The oven will turn on immediately and will automatically turn off at the preset time.

To Delay the Start and Turn Off Automatically:

1-3. Follow preceding steps 1-3.

4. Press the **Stop Time** pad.
- ♦ The indicator words SET STOP TIME will flash in the display.

5. Press the ▲ or ▼ pad to enter the time you wish the oven to turn off.

6. Press the **Bake** pad.
- ♦ The indicator words BAKE and 000° will flash in the display.

7. Press the ▲ or ▼ pad to enter the oven temperature.
- ♦ DELAY BAKE will appear in the display to indicate that the oven is set for a delay start cooking operation.
- ♦ The control will automatically determine when to turn the oven ON based on the **Cook Time** and **Stop Time** you set. It is NOT necessary to set a start time.

At the preset time, the oven will automatically turn on and TIMED BAKE ON will appear in the display.

At the end of the preset cooking time the oven will automatically turn off and END will appear in the display. Continuous beeps will remind you to remove the food from the oven.

Press the **Cancel/Off** pad to cancel the beeps. The current time of day will reappear in the display when the **Cancel/Off** pad is pressed.

Example for Delay Start

Food is to cook for one hour and thirty minutes (1:30) at 375°F. You wish the food to be cooked by 6:00.

1. Press the **Cook Time** pad.
2. Press the ▲ pad until 1:30 (one hour and thirty minutes) is displayed.
3. Press the **Stop Time** pad.
4. Press the ▲ pad until 6:00 is displayed.
5. Press the **Bake** pad.
6. Press the ▲ pad until 375° is displayed.

The oven will automatically turn on and off at the preset times.

Notes . . .

- ♦ Highly perishable foods such as dairy products, pork, poultry, seafood, or stuffing are not recommended for delayed cooking.
- ♦ If cooking more than one food, select foods that cook for the same time and at the same oven temperature.
- ♦ **To recall** the preset cook time or stop time, press the corresponding pad.
- ♦ This feature will only delay cooking up to eleven hours and fifty-five minutes (11:55).
- ♦ If you delay more than 30 seconds between pressing a pad and the ▲ or ▼ pad, the display will either:
  - Return to the previous setting.
  - Beep and flash to indicate the next entry.
  - Return to the current time of day and cancel the operation.

9 Care and Cleaning

Self-Clean Oven

The self-clean oven uses above normal cooking temperatures to automatically clean the entire oven interior.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

Turn off the oven light before a clean cycle. If the oven light is left on, the light bulb will burn out during the clean cycle.

Setting the Controls for Self-Clean:

1. Remove the oven racks and broiler pan. Close the door.
2. Move the door lock lever to the right until it rests in the locked position.
3. Press the **Clean** pad.
   - ♦ "door" will appear in the display and beeps will sound if the door is not locked.
   - ♦ 3 HR:00 will appear in the display and the indicator words SET CLEAN TIME will flash in the display. The clean time may be set for 2 hours for light soil and up to 4 hours for heavy soil by pressing the ▲ or ▼ pads.
   - ♦ After a few seconds delay, the oven and fan will automatically turn on. CLEAN TIME and ON will remain in the display.
4. Press the **Clock** pad and the current time of day will re-appear in the display. CLEAN and ON will remain in the display to show that the oven is in a clean cycle.
5. As the oven reaches cleaning temperatures, the LOCK indicator word will appear in the display to show that an internal lock mechanism has engaged. ***At this point, the oven door cannot be unlocked and opened.***

Before Self-Cleaning

Remove broiler pan, all pans and the oven racks from the oven. ***The racks will discolor and may not slide easily after a clean cycle if left in the oven.***

Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.

Wipe up sugary spillovers and acid spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. ***The porcelain finish may discolor if acid spills are not wiped up prior to a self-clean cycle. This is normal and will not affect performance.***

Do not use oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

After Self-Cleaning

Approximately one hour after the end of the clean cycle, the internal lock will disengage and the indicator word LOCK will turn off. At this point, the door can be unlocked and opened. Move the door lock lever to the left or unlocked position and open the door. The oven may still be hot.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Clean around the oven vent opening located above the control panel if there is a deposit from the fumes vented during the clean cycle. Use detergent and water and a cloth or non-abrasive pad.

Fine, hair-like lines may appear in the oven bottom. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

Notes . . .

- ***CAUTION:*** It is normal for parts of the wall oven to become hot during a clean cycle. Therefore, during a clean cycle, avoid touching the oven vent area, oven door and window.
- A fan will automatically turn on during the self-clean cycle and will automatically turn off after the clean cycle when the oven has cooled.
- If the door is not locked or the clean time is not entered within 30 seconds of pressing the **Clean** pad, the program will automatically be cancelled.
- The oven door and door lock lever will be damaged if the oven door is forced open when the indicator word LOCK is still displayed.
- The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidently left in the oven, smoke and odor may occur.
- As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

To delay the start of a clean cycle:

1. Remove the oven racks and broiler pan. Close the door.
2. Move the door lock lever to the right or locked position.
3. Press **Clean** pad.
4. Press the ▲ or ▼ pad to select the cleaning time.
5. Press **Stop Time** pad and press the ▲ or ▼ pad to select the time of day you wish the oven to turn off. The stop time and indicator words CLEAN DELAY STOP TIME will appear in the display.
6. Press the **Clock** pad and the current time of day will re-appear in the display. CLEAN DELAY will remain in the display to show that the oven is set for a delayed clean operation.
7. At the end of the clean cycle, continuous beeps will sound. Press the **Cancel** pad to cancel the beeps.

To cancel clean cycle:

1. Press the **Cancel** pad.
2. If the indicator word LOCK is displayed, allow the oven to cool for up to one hour. Once the indicator word LOCK turns off, the door can be unlocked and opened.

   If the indicator word LOCK is not displayed, the oven door can be unlocked and opened.

11 Care and Cleaning

Notes . . .

- A qualified servicer should disconnect and reconnect the gas supply.
- Be sure all controls are OFF and all parts are cool before cleaning.

How to Remove Wall Oven for Cleaning and Servicing

Follow these procedures:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Remove the screws that secure the wall oven to the cabinet. Remove from cabinet.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.)

About Cleaning Products

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance. Listed below are just a few examples of recommended products.

REMEMBER, ALWAYS READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished, shiny, painted, metal, or plastic surfaces.

The following brands may help you to make an appropriate selection:

- ***Glass Cleaners*** - Cinch, Glass Plus, Windex.
- ***Dishwashing Liquid Detergents*** - Dawn, Ivory, Joy.
- ***Mild Liquid Spray Cleaners*** - Fantastik, Formula 409.
- ***Non-Abrasive Cleaners*** - Bon Ami, paste of baking soda and water.
- ***Mildly Abrasive Powder or Liquid Cleaners*** - Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub. (Note: If the cleaner is recommended for use on plastic, glass, or porcelain finishes, it can be used on the same type of appliance finish.)
- ***Non-Abrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges*** - Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, Scotch-Brite No Scratch pads.
- ***Abrasive Scouring Pads*** - S.O.S., Brillo Steel Wool Soap, Scotch-Brite Wool Soap Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)

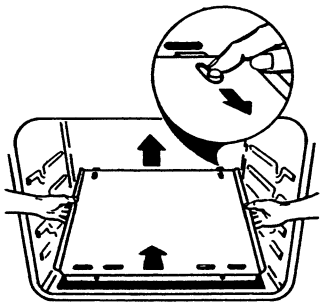
Cleaning Chart

Parts	Cleaning Procedure
Control Panel	♦ Wipe with a damp cloth. Dry thoroughly. ♦ Glass cleaners may be used if sprayed on a cloth first. ***Do Not Spray Directly On The Panel.*** ♦ Do not use other cleaning sprays, abrasive cleaners or large amounts of water on the panel.
Door Handle	♦ Wash with soap and water or mild liquid sprays. For stubborn soils use a nonabrasive plastic pad or sponge. Do not use abrasive cleaners or oven cleaners.
Glass Door and Window	♦ Wash with soap and water or glass cleaner. Avoid using excessive amounts of water which may seep behind or under the glass. ♦ Remove stubborn soils with nonabrasive cleaners such as Bon Ami or a baking soda and water paste; rinse and dry. Do not use abrasive cleaners.
Metal Trim	♦ Wash with soap and water, glass cleaners or mild liquid sprays. Avoid using excessive amounts of water. ♦ Remove stubborn soils with nonabrasive cleaners such as Bon Ami or a baking soda and water paste; rinse and dry. Do not use abrasive cleaners.
Oven Interior	♦ See pages 9 and 10 for information on the self-clean oven. ♦ Porcelain enamel is glass fused on metal and may crack or chip if misused. Porcelain enamel is acid resistant, not acid proof. Wipe acid or sugar stains as soon as the oven is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain. Oven cleaners cannot be used on the self-cleaning oven finish. ♦ To remove occasional spillovers between cleanings, use a plastic soap-filled scouring pad; rinse well.
Oven Racks	♦ Rub with a sponge or cloth using one of the following cleaners: Bon-Ami, Soft Scrub or Comet. Rinse and dry. ♦ For hard to remove soils, use a dampened soap-filled scouring pad. Rinse and dry. *Note: If racks become difficult to slide, a thin coat of vegetable oil on the oven rack edges will make sliding easier.*

13 Maintenance

Oven Bottom

Protect oven bottom against excessive spillovers especially acid or sugary spillovers as they may discolor the porcelain. Use the correct size cooking utensil to avoid boilovers. Never place cookware or aluminum foil directly on the oven bottom.



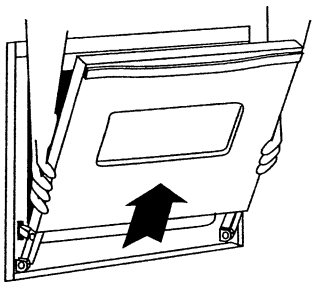
To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

Oven Door

Do not place excessive weight on an open oven door, it could damage the door or cause serious injury to the user.

CAUTION: Hinge arms are spring mounted and will slam shut against the oven if accidently hit. Never place hand or fingers between the hinges and the front oven frame. You could be injured if hinge snaps back.



To remove lift-off door: Open the door to the "stop" position (opened about 6 inches) and grasp the door at the sides. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.

To replace door: Grasp the door at each side, align slots in the door with the hinge arms and slide the door down onto the hinge arms until completely seated on hinges.

Do not attempt to open or close door until the door is completely seated on the hinge arms. Never turn on the oven unless door is properly in place. When baking, be sure the door is completely closed. Baking results will be affected if the door is not securely closed.

Oven Light

Before replacing light bulb, DISCONNECT POWER TO OVEN. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To replace oven light: Use a dry potholder and very carefully unscrew bulb cover and bulb. Replace with a 40 watt appliance bulb. Replace bulb cover and reconnect power to oven. Reset clock.

Adjusting Oven Temperature

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much to adjust the thermostat.

To adjust the thermostat:

1. Press the **Bake** pad.
2. Press the ▲ pad until 550° is displayed.
3. Press and hold the **Bake** pad for several seconds. The display will show the ambient oven temperature and then 00° will appear.
   - If 00° does not appear in the display, press the **Cancel/Off** pad and begin again.
   - If the oven temperature was previously adjusted, the change will be displayed. For example, if the temperature was reduced by 15°, -15° will be displayed.
4. Press the ▲ or ▼ pad to select the temperature change desired.
   - The oven temperature can be increased up to 35° or reduced by as much as 35° (-35°) in 5° increments.
   - If you delay in selecting a temperature, the program will automatically cancel and 00° will disappear. Begin again if the program cancels.
5. When you have made the adjustment, press the **Cancel/Off** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

It is not necessary to readjust the oven temperature if there is a power interruption. This adjustment will not affect broil or clean temperatures.

Before You Call for Service 14

Check the following list to be sure a service call is really necessary. A quick reference of this guide may prevent an unneeded service call.

If the oven fails to operate:
- ♦ check for a blown circuit fuse or a tripped main circuit breaker.
- ♦ check if oven is properly connected to electric outlet.
- ♦ oven will not operate during a power failure.

If clock, indicator words, and/or lights operate but oven does not heat:
- ♦ the controls may have been set incorrectly.
- ♦ clock controls may be set for a delayed bake function.

If the oven light and/or clock does not function:
- ♦ the light bulb is loose or defective.
- ♦ check power supply, circuit breaker or fuse.

If oven will not activate the self-cleaning process:
- ♦ controls may be improperly set.
- ♦ check the "Clean" and "Stop" time settings and the current time of day on the clock.

If oven did not clean properly:
- ♦ oven may need longer cleaning time.
- ♦ excessive spills were not removed prior to self-cleaning process.

If oven door will not unlock:
- ♦ oven may not have cooled to safe temperature after self-cleaning process.

If foods do not broil properly:
- ♦ the control may not be set properly.
- ♦ check rack position.

If baked food is burned or too brown on top:
- ♦ food may be positioned incorrectly in oven.
- ♦ oven not preheated properly.

If foods bake unevenly:
- ♦ the oven may be installed improperly.
- ♦ check the oven rack with a level.
- ♦ stagger pans, do not allow pans to touch each other or oven wall.
- ♦ check instructions for suggested placement of pans on oven rack.

If oven makes popping sound when turned off:
- ♦ this is normal with some types of gas. It is NOT a safety hazard and will NOT damage the appliance.

If there is moisture condensation on window:
- ♦ this is normal for the first few minutes after the oven is turned on.

If oven baking results are less than expected:
- ♦ the pans being used may not be of the size or material recommended for best results. (See ***"Cooking Made Simple"*** booklet).
- ♦ there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- ♦ check instructions for preheating, rack position and oven temperature.

If baking results differ from previous oven:
- ♦ oven temperature may differ between old and new ovens. Follow recipe and use the directions in this guide before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting. (See p. 13 - Adjusting Oven Temperature.)

If the cooling fan continues to operate after the oven has been turned off:
- ♦ this is normal and the fan will automatically shut off when the oven is cooled.

If a fan is heard while using the bake mode:
- ♦ this is the cooling fan and is normal. The fan will continue to run after use until the oven cools.

Fault Codes
- ♦ Fault codes are shown in the display as "F" and a number. If a fault code appears in the display and a continuous beep sounds, press the **Cancel/Off** pad. If the fault code reappears, disconnect power to the oven and call an authorized Jenn-Air Service Contractor.

15 If You Need Service

If You Need Service:

- Call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial numbers of the appliance.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-1100.**
- Use and care manuals, service manuals and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service.

All specifications subject to change by manufacturer without notice.

PART NO: **71002812**
DESC: **MANUAL, USE & CARE**
LOC: **909–000–001**

JENN-AIR
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